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# THE BRISTOL COURIER

VOL. XXXVIII.—NO. 175

BRISTOL, PA., MONDAY EVENING, JANUARY 3, 1944

## DAILY WEATHER REPORT

Rain with rising temperature today. Light rain and warmer tonight and Tuesday.

Price: 2c a Copy; 10c a Week

## J. S. DESTROYER EXPLODES AND SINKS AT SEA OFF NEW YORK; FIRST REPORTS INDICATE 100 ARE RESCUED

Tensely Worded Announcement Says Sinking Took Place About Six Miles Northeast of Sandy Hook—Cause of Blast Is Not Given — Ship Went Down Outside the Channel.

By International News Service

NEW YORK, Jan. 3.—A U. S. destroyer exploded and sank at sea off New York harbor early today and first reports said that more than 100 survivors have been rescued.

Depending on size, the normal complement of U. S. destroyers ranges between 200 and 300 officers and men.

A tersely worded announcement from the Third Naval District said the ship sank about 6 miles northeast of Sandy Hook and added that the cause of the blasts were not known.

The ship went down outside the channel leading to the harbor.

"Rescue and salvage operations are proceeding," the Navy statement said.

The ship went down after a series of three violent explosions.

*Continued On Page Four*

### One Person Hurt in A Series of Accidents

Three motor accidents were reported to Pennsylvania State Police, South Langhorne barracks, during the New Year's week-end, and one accident occurring on Route 13, to the south of the borough was not reported to the officials at the barracks, although a pole was snapped off and cables strewn on the highway.

One person was slightly injured in one of the accidents. She is Hilda Barnish, 27, of Ogontz avenue, Philadelphia. Taken to Harriman Hospital by Bucks County Rescue Squad, Mrs. Barnish was treated for a slight contusion of the forehead. The car operated by James B. Barnish, in which Mrs. Barnish was riding, was stopped on Route 13, three miles west of Bristol, at 7:45 last evening. It is stated by police that Bernard J. Miller, Torresdale avenue, Philadelphia, struck the rear of the Barnish car, doing slight damage to the machine.

Telephone crews were kept busy all of Saturday clearing the pole and cables which were snapped in the accident near the Rohm & Haas Co. plant. Traffic was detoured over Otter street.

On New Year's Day at 10:30 a.m., on Route 13 at Edgely an alleged hit-run accident occurred. George W. Garretson, of Bristol R. D. I. reported to Penna. Motor Police, that while he was proceeding toward Bristol his car was struck by another machine, the driver of the second car failing to halt. According to information given it is presumed, state police, that the driver of the hit-run car was intoxicated. He has not been apprehended as yet. The damage was slight, and no one was hurt.

At 9:30 p.m., a two-car accident occurred on Newportville Road, Croydon. The driver of the one machine was Benjamin Gledhill, Croydon; the second operator being Anthony Gorski, Newportville, Croydon. The two machines were proceeding in opposite directions. No one was injured, and damage was slight.

### FALSE ALARM OF FIRE

A false fire alarm was sounded Saturday night, when firemen were called to Croydon.

### LOCAL WEATHER OBSERVATIONS FOR 24 HOUR PERIOD ENDING 8 A. M. AT ROHM & HAAS WEATHER OBSERVATORY BRISTOL, PA.

### Temperature Readings

Maximum ..... 36 F  
Minimum ..... 26 F  
Range ..... 10 F

### Hourly Temperatures

8 a. m. yesterday	26
9	25
10	26
11	29
12 noon	31
1 p. m.	33
2	36
3	36
4	36
5	35
6	35
7	34
8	34
9	32
10	31
11	30
12 midnight	30
1 a. m. today	31
2	32
3	31
4	31
5	32
6	31
7	31
8	32
9	31
10	30
11	30
12 midnight	30
1 a. m. today	31
2	32
3	31
4	31
5	32
6	31
7	31
8	32



## THE GREAT GAME OF POLITICS

By FRANK R. KENT  
(Distributed by McNaught Syndicate, Inc.)

### Stupid and Ignoble

Washington, Jan. 1. IF THERE is a more effective means of bolstering the weakened cause of our enemies than the poisonous anti-British propaganda which recently has been pouring from various spigots in this country it is difficult to name it. Perhaps the costly strikes fostered by unctuous labor bosses who publicly parade their no-strike pledges will run a fairly close second. But this strange stream of insinuations against the British, some of them venomous and some just silly, is easily first.

—o—

THEY have been channeled through the press and over the radio. They have been voiced by Senators and members of the House and they are loudly mouthed by irresponsible

and unbalanced persons. Though no man of real standing has for a moment countenanced these suggestions, nevertheless they have gained such currency that they can hardly be ignored and responsible men on both sides are disturbed. Usually, anti-British talk in this country, like anti-American talk in England, isn't worth noticing. It means little and gets nowhere. But this, for several reasons, is different.

—o—

*Continued on Page Two*

### Order Layoff of Men At Burlington Plant

It was announced today that a field office of the War Manpower Commission will be set up in Burlington today at the plant of the Aluminum Co. of America to place in nearby plants 250 skilled workers who are to be laid off. The lay-off is due to curtailment of production orders issued by the Government.

The Burlington plant which covers half a square mile on the site of the former Thomas Devlin Co. foundry, began operations last February when construction was completed.

HULMEVILLE, Jan. 3.—Mr. and Mrs. Roger S. Burns entertained at dinner at their home on New Year's Day, with covers being placed for the following: James Burns, 98, of Highland Park, the only surviving Civil War Marine in Pennsylvania; Miss Sarah E. Shupert, 87, of Bryn Mawr; Miss Dorothy Burns, and R. T. Burns, of Haverford; Mr. and Mrs. Roger S. Burns and daughter "Betty" and son Francis.

The guest of honor, James Burns, recalls that during his service as a Civil War Marine, while stationed at Washington, D. C., he guarded the stones which were later used in erection of the Washington Monument, they being stored in a shed located in a cow pasture. He has four descendants in the service at present.

His descendants include three sons, six grandchildren and three great-grandchildren. The sons of Mr. Burns are: James Burns, Jr., of Stratford, Conn.; Roger T. Burns, Haverford; and William J. Burns.

The grandchildren of the Civil War Marine who are now in the service are: Pvt. Martha May Burns, Marine Corps Women's Reserve, Cherry Point, N. C.; Capt. Albert S. Burns, commanding induction officer, State of Mississippi; Sgt. Donald H. Burns, Camp Swift, Texas; and Lt. Arthur G. Burns, Marine Corps pilot, Cherry Point, N. C.

The aged man is the only survivor and the last commander of the Col. Owen Jones Post, G. A. R. Red Cross Appeals For More Workers at Once

The new year finds new needs for Red Cross workers. More are asked to join the surgical dressing group which meets in the Community House, Dorrance street.

Toward the end of the year the group was forced to temporarily abandon two of the meeting periods because of a lack of materials. Now, however, an abundance of material is on hand and the regular hours will be resumed this week, Tuesdays, 10 to 4, and 7 to 9 Tuesdays evenings; Wednesdays, 10 to 4.

The Bristol group, with the aid of the helpful folding boards, had established the excellent average of 1,000 dressings per week. Mrs. Franklin Wallin, chairman of surgical dressings, hopes that production will be pushed up again to this figure as quickly as possible.

"We are told that the invasion which means victory is not far off and we know the cost in casualties will be heavy. All possible aids must be available for the wounded. Certainly one of the most important of these is surgical dressings.

"Although it is still in its infancy, the Federal old-age and survivors insurance system is already one of the vital forces bolstering the welfare of American families and the economic life of the Nation," Mr. Pease added.

Because of unprecedented employment opportunities in 1943, some 47 million workers in industry and commerce received wages that count toward monthly benefits for themselves and their families under this Government insurance system. This is an increase of 2 million over the number who worked in jobs covered by the system in 1942.

"Resolve this year to give a few hours each week to the easy task of making simple surgical dressings. Resolve to do your part to back not only the attack but each attacker. Here is a New Year's Resolution which you as an American, cannot forget," said a spokesman.

"Continued on Page Four

Classified Ads deliver the goods

## WOUNDED AMERICANS GET VERY BEST HOSPITAL CARE

### United States Army Surgeons Have the Finest Available Equipment

This is the third of a series of four articles describing how American soldiers are cared for in base hospitals in England.

#### By Dixie Tighe

(U. S. Staff Correspondent)

HOSPITAL BASE, SOMEWHERE IN ENGLAND, Jan. 3—(INS)—"The first groan you will hear," said General Paul Hawley, Chief Surgeon of the ETOUSA, as we neared one of his hospitals, "will be from the commanding officer."

Four production lines of two government-owned plants were closed at dinner at their home on New Year's Day, with covers being placed for the following: James Burns, 98, of Highland Park, the only surviving Civil War Marine in Pennsylvania; Miss Sarah E. Shupert, 87, of Bryn Mawr; Miss Dorothy Burns, and R. T. Burns, of Haverford; Mr. and Mrs. Roger S. Burns and daughter "Betty" and son Francis.

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"Continued on Page Four

Classified Ads deliver the goods

### Fuel Oil Consumption Should Not Exceed 38%

(By "The Stroller")

"If I miss that noon train to Philadelphia, I'll have to wait four hours for another!"

This is a remark we have frequently heard in Bristol, or variations of it.

And when we heard of some people who had errands in the South Langhorne or Langhorne area, combining those trips with train jaunts to Philadelphia, taking the train at Langhorne station, we immediately began to investigate what many claimed was excellent train service from Langhorne via the Reading Route as compared with service from Bristol via the Pennsylvania route.

This is an increase of 5% of the annual ration over last week. The method of computing the percentage is based on reports of the United States Weather Bureau and the proportion of the normal heating year which has elapsed to date.

By means of these percentages, each consumer can tell at a glance whether he is properly budgeting his fuel oil ration to last through the winter while at the same time providing a reserve for emergency cold spells.

OPA also announced that Friday was the last day in which Period One "unit" ration coupons were valid. Period Three coupons became valid Jan. 1 and their unit value will continue at 10 gallons. Period Three coupons will be valid through March 13th. The already valid Period Two coupons will continue to be valid through February 7th.

While Bristolians who miss the 12:23 p. m. train to Phila. must wait just four hours for another, there are five trains in that period from Langhorne to the city.

Just compare:

Bristol to Phila.

A. M.

10:34

6:42

7:19

7:48

8:06

8:41

8:53

9:34

9:34

10:34

11:59

12:23

1:49

2:34

3:29

4:34

5:39

6:37

7:57

9:52

10:59

And the fare—Bristol to Phila.

to Philadelphia return, \$1.21; Langhorne to Philadelphia return (shopper's ticket) which can be used on practically every train), \$.91.

**The Bristol Courier**

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Seth D. Detlefson, Managing Editor  
Ellis E. Ratcliffe Secretary  
Lester C. Hagerman Treasurer

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**INTERNATIONAL NEWS SERVICE**  
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MONDAY, JANUARY 3, 1944

**RECONVERSION**

A word that will be much in the news in the early days of the new year is "reconversion." Plants throughout the United States are now being taken off war work at a rapid rate and the shift to manufacture of civilian goods to alleviate critical shortages in many lines will be given great impetus between now and summer.

There are rumors, apparently well founded, that the manufacture of items of household equipment such as refrigerators, washing machines, radios, electric sweepers and pantry ware are high on the list of civilian goods to be turned out in quantity in a matter of weeks.

War materiel has been manufactured in such huge quantities that in many categories—excluding the factor of possible change of design—there is enough available to meet all possible needs for the duration regardless of how long the war drags on.

There have been no indications that there will be a let-up in the construction of merchant ships in the near future, but the astronomical figures reached by merchant shipping makes this a possibility unless there is an unlooked-for resurgence of U-boat depredations.

Although no resumption in manufacture of automobiles is believed scheduled for the immediate future—due to the still unsatisfactory rubber situation, if for no other reason—more parts for old cars will be made available. And that the rubber situation is improving, although there is no immediate prospect of tires for all, is seen in the announcement that the government will withdraw from the scrap rubber trade and that the present stockpile of 350,000 tons will be liquidated.

Synthetic rubber is now coming from the factories in huge quantities, and for almost every purpose it is better than scrap rubber. The tire bottleneck continues to be truck and bus tires, in the production of which synthetic has not been found as satisfactory as natural rubber.

Reconversion to the manufacture of civilian goods will present many problems, some of them greater than those posed by the conversion to war manufacture. One of them is who shall be eligible to buy the limited quantities of refrigerators, etc., that will be available at first. Washington is reported to be planning an allocation program under the OPA or a similar set-up.

Newspapers being distributed to the German people by American bombers are a free-will offering and carrier boys will not be around each Saturday to collect.

War costs have reached a new high, and already some of the plotters in Washington are scheming to have Uncle Sam pay for the damage he inflicts on Germany, Italy, etc.

Fifty girls are to study radio at Purdue University, but that doesn't mean an intensive course in listening to Sinatra broadcasts.

master at the station is filled by Casper Hagerman.

A large number of tramps were in Langhorne last Sunday.

A new building and loan association is about to be started at Tullytown.

There are fewer inmates at the almshouse now than for many years—138 is the number.

Mr. Joseph Smith, of Chester, by one haul of his seine in the Jersey channel on Saturday secured 15,000 herring.

J. A. Emerick & Co., of Philadelphia, who recently purchased the lower half of Burlington Island, have rented it for the year, reserving a portion of about 10 acres of ground and a ten acre field, to rent for excursion purposes. They are now engaged in digging on this property a large quantity of fine moulding sand for foundry purposes, giving employment to a number of Bristolians.

(Following items culled from Bucks Co. Gazette, issue of June 1, 1882.)

Charles T. Iredell, cashier of the Farmers National Bank, has been ill for several weeks.

James Kelly's right hand man, young Ben Kelly, met with an adventure on Sunday which nearly proved a catastrophe. He drove the horse and wagon up to the millpond on some strand upon which he was sent, and took with him his little brother and sister. While Ben was out of the wagon a few minutes the youngsters backed into the mill pond, upset the vehicle and spilled themselves out. Fortunately the children were not hurt severely, although they were pretty badly scared and somewhat bruised.

Hot, soapy water usually is enough to clean most utensils. If food sticks to pan, soak it, then remove the food with a wooden spoon. Do not use gritty scouring powders. Use one of the following milder treatments:

Aluminum: Don't leave water or food in kettle longer than necessary.

Stainless Steel: Wash, rinse and dry well.

Iron: Wash in hot water to which soda has been added, rinse and dry well. Brush lightly with fine scouring powder to remove rust. Iron pan may be rubbed with fat on inside to keep in good condition.

Enamelware, glassware, earthenware, pottery: Avoid filling with extremely hot or cold liquids. Instead use liquid of temperature similar to that of utensil at time it is filled. If food has stuck, let the pan soak in warm water, to which soda has been added.

For additional information on the care of equipment and cleaning problems write for "Household Care and Cleaning" booklet, Miss Mary E. Jacoby, Home Economics Representative, Agricultural Extension Association, Doylestown, Pa.

WHAT makes all this more degrading is that in England, in

**ECHOES OF THE PAST**

By Courier Staff Member

Review of the news as it appeared in the Bucks County Gazette issue dated at Bristol May 25, 1882. The Gazette, a weekly newspaper published in Bristol, was discontinued following its merger with the Courier.

ough's tax rate.

Montgomery County has 13 national banks.

Humpy Dumpty will be at Birch's Opera House tonight. Ferry boat free.

The farmers of Penns Manor are making preparations to grow a larger acreage of tobacco this year than they did last.

The Pennsylvania Railroad Co. has offered free transportation for the troops from all parts of the state covered by its system to attend the Bi-Centennial celebration.

(Following items culled from Bucks Co. Gazette, issue of June 1, 1882.)

Charles T. Iredell, cashier of the Farmers National Bank, has been ill for several weeks.

By Miss Mary E. Jacoby

Home Economics Representative

Take care! Prevent dents, scratches, and chips that start deterioration.

Fit cabinets and cupboards with

filing spaces for pie and bread bins, kettle covers, saucers, etc.

The partitions may be made of thin wood or heavy cardboard and can be removable.

Hot, soapy water usually is enough to clean most utensils. If food sticks to pan, soak it, then remove the food with a wooden spoon. Do not use gritty scouring powders. Use one of the following milder treatments:

Aluminum: Don't leave water or food in kettle longer than necessary.

Sixty cents is Doylestown bor-

**STRAIGHT FROM NEW YORK**

By Frances Lee Barton

THE humble prune is not so

humble today as it once was.

In many homes it's a rare treat.

Don't strew your complete

supply. Save a

duplex for a

prune nut loaf

that may be

sliced and serv-

ed as a real sur-

prise. You'll

surely repeat

the following

recipe if you try it once.

**Prune Nut Loaf**

3 cups sifted flour; 3 teaspoons double-acting baking powder; ½ teaspoon salt; ½ cup brown sugar, firmly packed; ½ cup chopped nut meats; 1 cup finely cut prunes; 1 egg, well beaten; 1 cup milk; 4 tablespoons melted butter or other shortening.

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar and mix well. Add nuts and prunes. Combine egg, milk, and shortening; add to flour mixture and blend. Bake in greased loaf pan, 9 x 5 x 3-inches, in moderate oven (350° F.) 1 hour, or until done. Store overnight or for several hours before slicing.

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## Engagements of County Folks Are Announced

Announcements have been made during the past week of engagements of a number of young Bucks County folks.

E. D. Smith, Sellersville, has announced the engagement of his daughter, Ruth E. Smith, to William C. Crouthamel, son of Jacob Crouthamel, Perkasie. Mr. Crouthamel is a carpenter's mate, third class, with the Navy.

Mr. and Mrs. Henry C. Pickering, of Woodbourne, have announced the engagement of their daughter, Miss Mary Tyson Pickering, to Pvt. Donald Paul Oliver, son of Mrs. E. Marguerite Oliver and the late Alvin W. Oliver of Yardley.

Announcement has been made of the engagement of Miss Miriam A. Lewis, daughter of Mr. and Mrs. Herbert Lewis, Quakertown, to Harvey R. Sternier, son of Mr. and Mrs. Robert Sternier, Center Valley.

\*\*\*\*\*  
In a Personal Way - - -  
\*\*\*\*\*

INTERESTING items of news mainly about people you know. A chronicle of the activities of the people of Bristol; their goings and comings. - - -  
\*\*\*\*\*

To arrange for publication of weddings, telephone The Bristol Courier, Bristol 46, notifying at least one day in advance at the date of ceremony.  
Engagement announcements must be submitted in writing.

Mrs. Fred Doerr, Mayfair, was a luncheon guest last week of Mr. and Mrs. Frank Craven, Monroe street.

Mr. and Mrs. Stephen Totan and son Wayne, Carteret, N. J., and PFC Theodore J. Sosnowich, Fort Devons, Mass., were guests of Mr. and Mrs. William Dollar and Mrs. George Dudzik, Hayes street, last week.

Anthony Jardine has returned to Sampson, N. Y., after spending seven days with his mother, Mrs. Theresa Jardine, Penn street.

Lt. Pauline Johnston, Fort Dix, N. J., has been spending the past week with her mother, Mrs. Elsie Layng, McKinley street. Lt. Johnston was recently transferred from the Walter Reed Hospital, Washington, D. C., to Fort Dix. Mrs. Layng and daughters, Lois and Lt. Johnston, were dinner guests of Mr. and Mrs. William White, Jackson street, last week.

Vincent Profy, of the U. S. Navy, and Lt. Albert Profy of New York, spent a few days last week with their parents, Mr. and Mrs. Thomas Profy, Mill street.

Joseph Dooley, Sampson, N. Y., visited his parents, Mr. and Mrs. Joseph Dooley, Harrison street, one day last week.

Ensign John Coburn, Pensacola, Fla., and his mother, Mrs. Thomas Coburn, Burlington, N. J., were guests during the past week of Mr. and Mrs. Ezra Price, Wood street, Harold Price, Pemberton, N. J., spent the past week at the Price home.

Pvt. Ellis Coles, Garden street, who was stationed at Fort Dix, N. J., has been transferred to Camp Croft, N. C.

John Bustraan, who was stationed at Easton, has been promoted to corporal and transferred to Officers Candidate School at Fort Benning, Ga. He is the son of Mr. and Mrs. A. Bustraan, Wilson avenue.

Cpl. William Moore, of the U. S. Marine Corps, who has been in

Today's Quiet Moment  
(By the Rev. James R. Galley)  
Pastor  
Bristol Presbyterian Church

We thank Thee O Father, for another year. As we enter its portals we pray that we might look backward as well as forward and profit by the experiences of ourselves and our forefathers in the days which have preceded us, that we might not make the mistakes of the past; that we might not succumb to the temptations of the past, and that we might live lives more in accordance with Thy Will as we live through the months of the coming year. Help us, O Father, with Thy Hand, and lead us in that way in which thou wouldst have us to go. Through Jesus Christ our Lord. Amen.

California, has been transferred to Baltimore, Md. Cpl. Moore and Staff Sgt. Robert L. Moore, Atlantic City, spent a few days last week at the home of their parents, Mr. and Mrs. Andrew Moore, Monroe street. While here, Mr. and Mrs. Moore entertained at dinner Mr. and Mrs. Robert Sullivan, Philadelphia; and Mr. and Mrs. Richard Tosti, Barry Place.

Mr. and Mrs. Michael Angelo and Mrs. Mary Tuno, Dorrance street, have been entertaining, Mr. and Mrs. Anthony Lombardi, Brooklyn, N. Y.; Mr. and Mrs. Joseph Simeone, Mrs. Jennie Schweitzer and Miss Dolores Rutalo, New York; and PFC Anthony Simeone, Montréal, Can.

Sgt. Ralph Kratz, Mississippi, has been visiting Mr. and Mrs. Hugh F. McElroy, Pine street. Mr. and Mrs.

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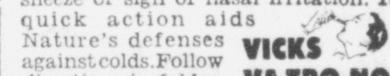
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### To Help Colds Prevent Colds from developing

Put a few drops of Vicks Va-tro-nol up each nostril at the very first sniffle, sneeze or sign of nasal irritation. Its quick action aids Nature's defenses against colds. Follow directions in folder.



### Ritz Theatre

CROYDON, PA.

FINAL SHOWING

### "Best Foot Forward"

with

- LUCILLE BALL
- HARRY JAMES

And His Orchestra

Coming Tuesday  
"Good Morning, Judge"  
And - - - "Jacare"

**YES** YOU CAN REPAIR or RENEW your ROOF NOW!

On Easy Payments

Asbestos and Insulated Brick Siding

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ESTIMATES FREE—PHONE OR SEND POSTAL

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**McCANN**

541 BATH ST. Bristol 614 BRISTOL, PA.

### ON THE SCREENS

#### GRAND THEATRE

"Flesh and Fantasy," the production which has probably aroused

more curiosity and comment than any film in recent seasons, came yesterday to the Grand Theatre. The extraordinary new picture is totally unlike any previous screen venture. It has an element of

novel, striking surprise which, in itself, is gripping entertainment while the story, or stories, it tells, will be remembered as amazingly and dramatically thrilling.

Many noted stars appear in vivid roles as the multiple plot unfolds. They include Bob Benchley, Betty

Barbara Stanwyck. Distinguished dramatic portrayals are delivered by Edgar Barrier, Thomas Mitchell, C. Aubrey Smith, Anna Lee, Dame May Whitty and Charles Winniger.

#### BRISTOL THEATRE

Wally Vernon will be seen in the latest thrill-laden picture, "A Scream in the Dark," which will be his fans.

# Building Associations

These Associations wish you a happy, victorious and profitable New Year.

Many people will buy homes this year. See us about financing them.

Many people are planning to build as soon as material is available. See us now as to starting a fund to build this house.

#### BRISTOL BUILDING ASSOCIATION

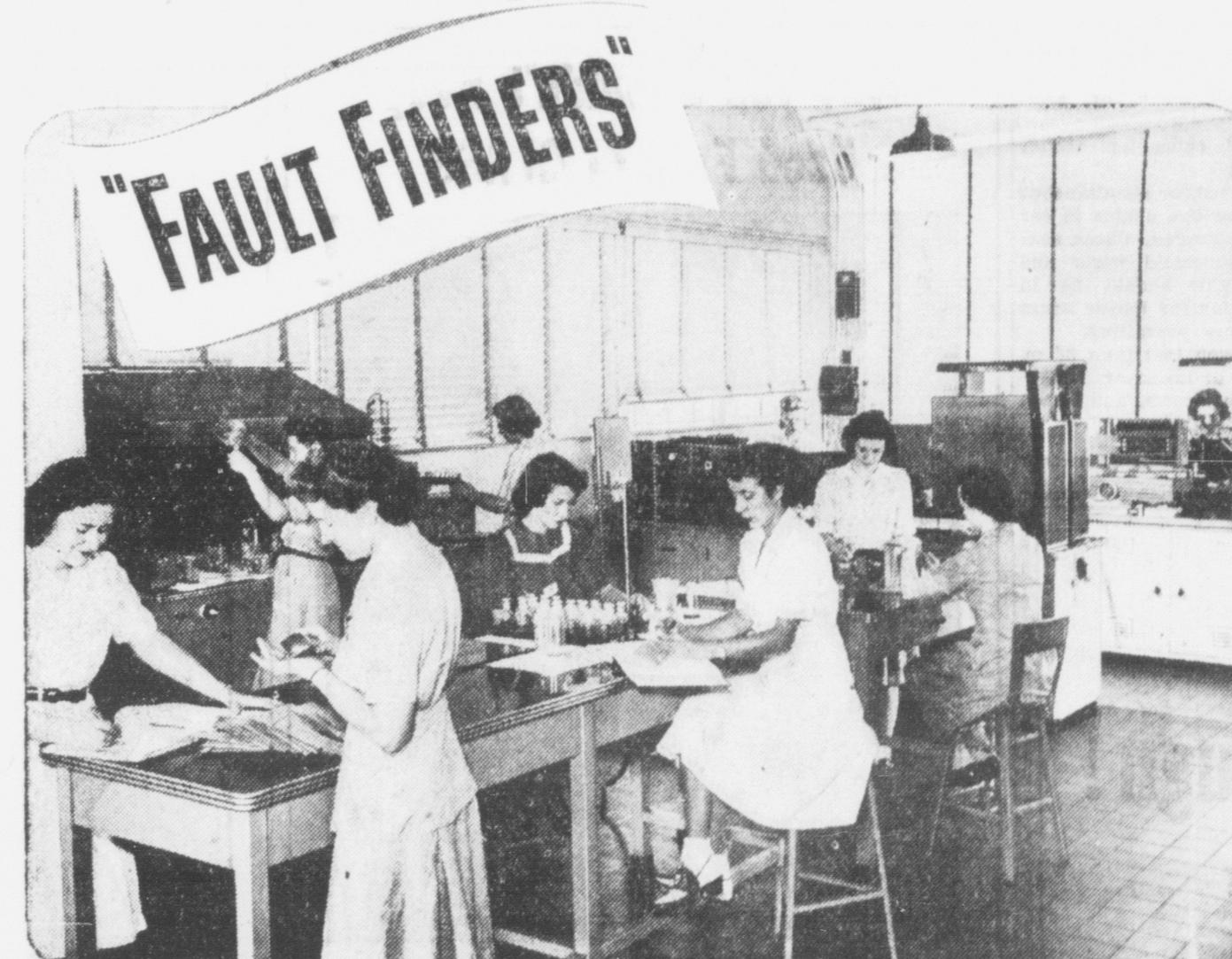
#### HARRIMAN BUILDING ASSOCIATION

#### THE UNION BUILDING AND LOAN COMPANY

#### FIDELITY BUILDING ASSOCIATION

#### CROYDEN BUILDING ASSOCIATION

HOWARD I. JAMES  
HORACE N. DAVIS  
Solicitors  
205 Radcliffe Street  
Bristol, Pennsylvania



Guardians of War Production Quality

THESE young women from school and college are the type that help stand guard over the standards of quality in the war production of Chrysler Corporation.

By means of precision instruments and spectrum photographs these women are able to analyze pieces of steel, aluminum or magnesium alloys. If the chemical composition of these

vital metal compounds falls below the rigid standards demanded—the report goes in and any defective piece promptly goes out.

Busy at widely different tasks in Chrysler Corporation are some twenty-nine thousand other girls and women from many walks of life and with varied amounts of schooling. They are helping to replace men called to the colors by the war.

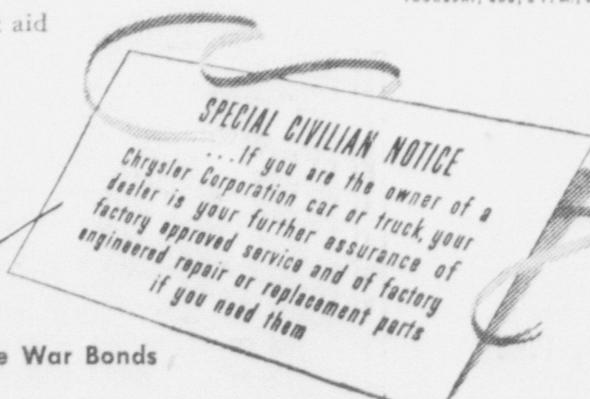
This picture gives but a small glimpse of the vast research and laboratory background, employing hundreds of men and women experts, that aid

in guarding Chrysler Corporation quality. It is a vigorous "guardianship" which demonstrates itself in the exceptional war-time service of some seven million Chrysler Corporation cars and trucks in the hands of owners.

It insures high standards of quality in enormous quantities of fighting equipment (from big tanks to small ammunition) now being built by Chrysler Corporation for the use of officers and men at the battlefronts.

TUNE IN MAJOR BOWES EVERY

THURSDAY, CBS, 9 P.M., E.W.L.



screened at the Bristol Theatre to-day.

Wally makes his money by looking futile. He has gallon sized intentions cooped up in a pint sized body, and he manages to look so helpless, that audiences fall all over the world have felt sorry for him. Pitty being skin to love, it is only natural that Wally Vernon has found a big place in the hearts of

## WANTED! 150 USED CARS

1937-1938-1939-1940-1941-1942

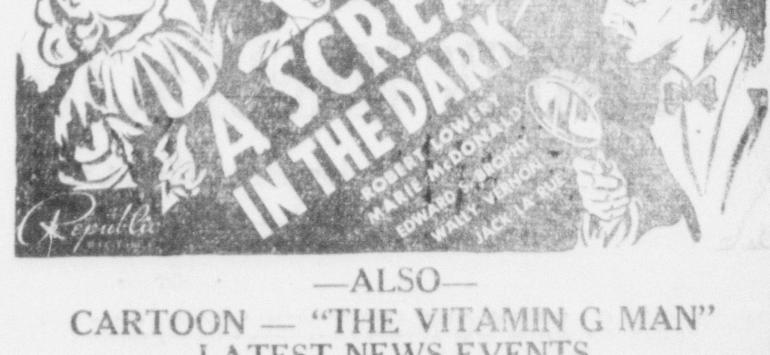
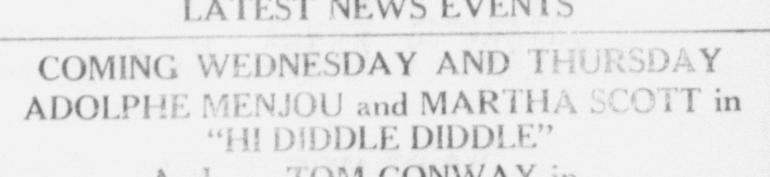
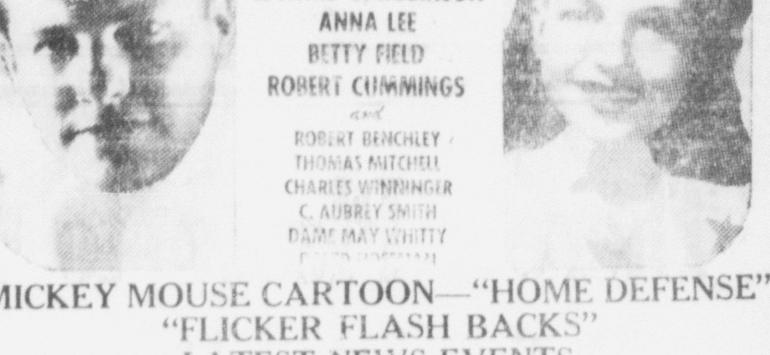
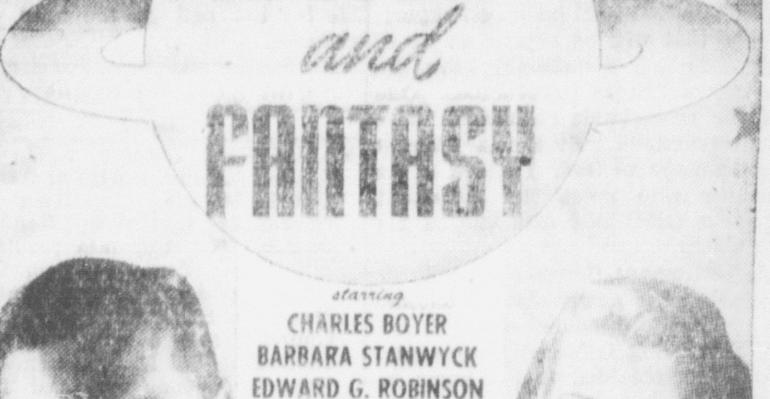
Will Pay Highest Prices in CASH

Call BRISTOL 2123 or Bring Your Car and Title to

**PAUL C. VOLTZ**

BRISTOL PIKE BELOW MILL STREET, BRISTOL, PA.

**GRAND** Monday & Tuesday  
Bargain Matinee Monday at 2:15



## U. S. Destroyer Explodes And Sinks at Sea Off N. Y.

**Continued From Page One**

which shook homes in downtown Brooklyn, Queens and parts of lower Manhattan.

The first blast occurred at approximately 6:20 a. m., EWT.

Fifty-four survivors were reportedly taken to the base hospital at Fort Hancock while others were en route to other nearby hospitals. No estimate of loss of life was immediately available.

Officers installed, in addition to President Fretz, were: Frank L. Worthley, vice-president; Edward O. Steely, treasurer; A. Russell Thomas, secretary, and the following directors: Edward G. Biesler, Alfred B. Clark, William G. Downey, Jr., John J. Doyle, R. Gerald Hennessy and Charles S. Kratz, and Frank X. Shelly. The Rev. George M. Whitenack was elected as honorary member and chaplain for the club.

### CROYDON

#### Women and Men Gather For Party at Croydon

CROYDON, Jan. 3.—The Women's Sentry Club entertained members of the Croydon Civilian Defense Council and their families at a Christmas party on Wednesday evening at the control center.

The group was entertained by James Adams who operated an electrical recording machine and microphone. Charles Hilliard, Trevor, rendered several songs and played the electric guitar; Miss Esther Paci sang and played the Hawaiian guitar.

At 10:15 Santa Claus, impersonated by Christopher B. Adams, Jr., made his appearance and distributed boxes of candy. The center was decorated in gay holiday fashion; a large open fireplace was erected on a platform, with a Christmas tree beside it. Gifts for all guests were piled beneath the tree and upon the mantel of the fireplace. A long table was set with a tasty buffet luncheon. "Pollyanna" gifts were exchanged by the members. Santa Claus conducted a game, each participant receiving a gift.

Richard Hutcheson, Sr., co-ordinator of the Croydon Defense Council, acted as master of ceremonies and introduced the speakers of the evening. James E. Harris asked that all sentries and members of all branches of the civilian defense keep up their good work.

Others introduced: Timothy Coyne, chief air raid warden; Howard Horner, zone warden; Mrs. Daniel Davis, transportation chief; Daniel Davis, assistant transportation chief; Alton Brundage, Auxiliary Police Unit head; Mrs. James E. Harris and Mrs. Margaret Campbell, the eldest sentries.

Others enjoying the party: Mrs. Joseph Barger, Mrs. John Carver, Mrs. Gertrude Eisenhardt, Mrs. A. C. Brundage, Mrs. Enzenreich, Carol and Richard Hutcheson, Jr., Doris Barger, Marie Carver, John Carver, Jr., Daniel Davis, Jr., Charles Barth, Mrs. Christopher Adams, James Adams, Charles Rauback, William R. Aufschlag, Otto Schurr, Walter Lavenberg, Mrs. Willett Ernest and son, Peter Brundage, Mr. and Mrs. Floyd Confer, Mrs. Timothy J. Coyne, Mrs. Myles Fitzmaurice, Gail Fitzmaurice and Margaret Adams.

### TULLYTOWN

Miss Shirley Wright, Knoxville, Tenn., has been spending a week visiting Mrs. Helen Nichols.

Miss "Peggy" Bodine and Miss Marilyn Bodine, Conowingo, Md., spent from Thursday until Sunday as guests of their aunt, Mrs. Christopher A. Johnson.

Mr. and Mrs. Henry J. Clay and daughter Beverly Ann, Morrisville, Miss Hazel Lynn, Edgely; and George Kohler, Bristol, were Tuesday evening callers at the home of Mr. and Mrs. Henry B. Clay.

### ANDALUSIA

A/S George Lauer, Jr., has been spending a seven-day leave with his parents, Mr. and Mrs. George Lauer. George is stationed in New York.

### FALLSINGTON

The next meeting of the Mary A. Williamson Guild will be held at the rectory, on Wednesday afternoon, January 12th, at two o'clock.

BEND, Ore. — (INS) — William Scribner, \$3, can drop a tree on a tack. The elderly woodcutter recently asked Bend city commissioners to allow him to cut down a large pine in a residential district. Fearful the tree would crash into nearby houses, the officers hesitated. Scribner, who has felled trees from the Saginaw river to the Columbia river, reassured them. He hit the nail on the head with the tree.

"If there ever was a time when our country needed real men it is now," declared the speaker as he urged on the club members the advantage of making every effort to get soldiers returning from service to become members of the club.

"These men will have had experiences that will be beyond value to Kiwanis and we should have the benefit of those experiences. One of the remarkable results of these experiences is that it has brought men nearer to God. I heard of an aviator who made the statement that he 'takes God with him on his flights'."

Lieutenant Governor Reumann inducted the newly-elected officers for 1944, the president-elect, James H. Fritz being inducted in absentia, as he is confined to his home by sickness.

Others enjoying the party: Mrs. Joseph Barger, Mrs. John Carver, Mrs. Gertrude Eisenhardt, Mrs. A. C. Brundage, Mrs. Enzenreich, Carol and Richard Hutcheson, Jr., Doris Barger, Marie Carver, John Carver, Jr., Daniel Davis, Jr., Charles Barth, Mrs. Christopher Adams, James Adams, Charles Rauback, William R. Aufschlag, Otto Schurr, Walter Lavenberg, Mrs. Willett Ernest and son, Peter Brundage, Mr. and Mrs. Floyd Confer, Mrs. Timothy J. Coyne, Mrs. Myles Fitzmaurice, Gail Fitzmaurice and Margaret Adams.

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